

# MONNA VANNA CLOAKS LATEST FASHION NOVELTY

They Are Long and Transparent—Glittering Embroideries Promise to Be Fashionable

PARIS, AUG. 14.  
ONE of the leading novelties of the present season is a long transparent mantle which a Parisian humorist has called the Monna Vanna cloak. The name is not particularly happy one since the mantle worn by Maeterlinck's Monna Vanna was not transparent. But the idea can be understood.

These mantles are very long and are made of gauze or chiffon. A beautiful model created by Premet was composed of moonlight blue chiffon. At the hem it was trimmed with three accordion pleated flounces. Its mantle was immensely wide; so voluminous round the figure. The mantle was designed for a prominent actress and was to be worn over a flesh pink chiffon evening gown embroidered in dull silver.

I have seen similar mantles made of shadow lace and one beautiful specimen in real black Chantilly which was fine as the proverbial cobweb. There is nothing in the least indelicate about these mantles; it is only the idea of exaggerated transparency which seems at first startling.

A famous Parisian dressmaker has just introduced a new and very lovely embroidery for evening dresses. It is done in silver threads, seed pearls and tiny diamond sparks on a ground of mother of pearl. That is to say the whole of the background is covered with mother of pearl paillettes which give an exquisitely soft effect.

Gabrielle Dorziat, the actress, has just had an evening gown embroidered in this way.

The material was sea green chiffon and the embroideries bordered the clinging skirt and long tunic. There was a cleverly arranged sash of black lace which had the ends fringed with silver and the décolleté corsage was a glittering mass of silver and mother of pearl embroidery.

I spoke in a recent article of the growing popularity of seed pearl embroidery. This lovely trimming is now being applied to chiffon and lace gowns alike, and in the grand dress making establishments really magnificent effects are obtained by the introduction of cut jet as a background.

We are once more entering upon a season in which glittering embroideries of fine quality will be in full flood of popular favor, but this does not mean to say that "diamond" trimmings will be largely used by the best Parisian dressmakers this autumn. Diamond trimmings have become very common; they have been overdone. The embroideries of tomorrow will be much more subdued and mysterious. Nevertheless they will glitter and gleam in a very fascinating manner.

From Biarritz come sketches of two lovely millinery models. One of these—the black velvet toque—was worn by the famous Spanish beauty, the Duquesa de Arion. It is simple in outline but very elegant and becoming. The sole trimming is a beautiful purple pink rose which is thrown carelessly against the untripped brim.

The other hat is one of the new flat brimmed shapes which will be fashionable all the winter. These hats are already made in light felt and even in velvet. The model illustrated on this page was made of ivory white felt and lined with black satin. The crown was covered with a scarf made of shell pink chiffon veiled in fine black lace, the ends being tied in butterfly wing fashion.

This model will be very popular in chiffon velvet and in silk beaver a little later on. It is one of those hats which the Parisiennes find infinitely becoming and which they wear with enthusiasm. The famous dry point artist, Brian was particularly fond of this shape. It is to be seen in many of his best portraits, and when he was doing fashion work he not only made such hats as this fashionable but kept them popular season after season. It is undeniable that picture hats of this order are almost universally becoming. They make a soft frame for the face and they are so entirely free from exaggeration that they can be worn at almost any hour of the day.

At the smart seaside resorts flat hats made of Tuscan and Leghorn straws are very much worn. They are wide in the brim and droop, slightly back and front.

Biarritz, as at Trouville, the Parisiennes are wearing long floating veils with hats of this order. Some of these veils rarely reach the shoulders when thrown back; others are long enough to be passed round the neck with a loose end falling over one shoulder. Veils of this kind are made of chiffon, tulle or shot gauze. They are immensely decorative, and as the season advances they seem to become more and more popular.

So far as face veils are concerned, the short mask veil which only reaches the nose is very fashionable with ultra smart Parisiennes. It is worn in conjunction with high Empire neck ruffles and the combination gives a peculiar appearance to the face. Only the mouth is left bare.

The newest face veils are made of the finest possible shadow lace, in black or white, and bordered with openwork embroidery executed in fine silks and in artistic colors.

## MODISH MOTOR ACCESSORIES.

WITH a large part of the world motoring the miles away fascinating accessories for use in and out of the car have come into being, so that one has quite as much shopping to do for the motor trip as for the winter journey.

From the really needed for the season, the cushion of pretty pillows, flower vases, good foot rests, housekeeping necessities and the party case like the parasol in the wooden or leather case which folds and hangs out of the way when not needed. Robes are a matter of fancy, like the dust coat, and are rather warm for town use.

But at this season interest centres in the touring car and its needs, and people are growing so fond of outdoor life that they have borrowed many camp conveniences for use on motor trips. This makes them quite independent of the wayside hotels, and they may stop when and where they please and be sure of a meal as good or better than the ordinary country hotel offers.

A small fireless cooker not much bigger than an ordinary hotbox is frequently strapped to the running board. It has two aluminum vessels in which vegetables and a chicken pot pie

**TWO LOVELY PARIS HATS.**  
One of the new autumn models in white felt, lined with black satin. The crown is covered with a pale pink chiffon scarf veiled in black lace.

or a roast may be cooking as the party merrily rolls along. An improved foot rest holds three bottles of champagne and six gold lined nickel tumblers. The cover is the ice chamber, which keeps the wine at the right temperature.

Luncheon hampers of various styles are too well known to need description. Nowadays a hamper may have an ice chamber in the centre, with the food carriers grouped around it and the table accessories in the top till. There is an aluminum folding oven that is a first class baker and a folding grate that is wonderful for broiling. The hot water plates keep the food warm until it is all served, and a good coffee percolator comes in a compact case of its own.

Camp kits are legion to choose from, with folding and adjustable handled utensils of all kinds nested into the largest cooking pot. The refrigerator basket is another comfort which makes the carrying of fruits and perishable dainties an easy matter.

There are foot rests that carry first aid outfits, shoe polishing sets, extra wraps and so on. The folding rubber wash bowl and pitcher are handy if children are in the party. One case has a two gallon water tank with faucet, bowl, soapdish and towel all complete.

Then there are the self-filling air pillows and mattresses that are much more comfortable for an outdoor nap than a hammock. A hammock comes in a case especially for travellers' use. The overnight bags and cases are also varied to suit all needs and all pocket books. The utility bag shaped like the carpet bag of long ago holds a vast amount of extra clothing. Of course goggles are an important item and those having the one piece curved glass seem to be very popular.

Waterproof automobile tents are easily put up. Waterproof floor cloth comes with such an outfit, which packs into a brown bag twenty-eight inches long and ten and a half inches in diameter. This with the telescopic aluminum tent pole straps to the running board.

Wise travellers are making use of the rubber ponchos, which not only protect one from rain but may be used in camp as a ground cloth or to protect bedding from the weather or damage by dust for an emergency shelter or other needs.

Women find the suits of forestry serge very practical for outing trips. Such suits have Norfolk jackets, skirts buttoned down the front and the back and worn over knickerbockers and a military cape for added warmth. The materials do not shrink or wrinkle and sheds water to a reasonable extent. Stretched hats trimmed with game bird feathers are made to match the suits.

The Piping Rock hats of soft felt, Tyrolean hats of velours, soft hemp reversible hats and hemp and satin bonnets vie with one another for favor.

The latest word in veils is the rainbow chiffon. It has a white or black cloudy centre, with the radiating pastel colors running to the hemstitched hem. The tan veil having a mica face mask is still used by those who are anticipating a dusty journey.

Ten rompers and beach coats seem to fill the needs of little people nicely, and are much more sensible than pretentious garments, and tan shoes with long stockings take the place of the familiar sock as better protection against insects and scratchy weeds in the temporary camp.

The collapsible lantern, small but powerful searchlight and the electric light, folding palis and stools, a mail axe and a pair of ice tongs are not to be overlooked.

One more convenience worth considering is the self-cooling water bottle made of heavy blown duck in two and a half or five gallon sizes. It hooks at the back of the machine and the rapid evaporation as the bottle sweats cools the water.

## PEAR SALAD.

FOR a light dinner salad the ordinary pear is now numbered among the favorite materials. Unlike the accommodating apple, which

is so often mixed with other ingredients as almost to lose its identity, the pear is at its best when served merely with lettuce or romaine. Chopped English walnuts are sometimes made an exception and filled into the cavity left by the removal of the pear's core, and some liberty is also allowed with the dressing served with pear salad, though this is usually limited to strictly plain French dressing, made with Tarragon vinegar, the flavor of which is especially good in combination with the somewhat insipid sweetness of the average ripe pear.

A novel arrangement of pear salad served recently at one of the hotels noted for attractive salads showed the pear cut in half inch cubes and heaped in a little mound at one side of the plate. From under this at one side started slender leaves of romaine of differing lengths, the longest leaf chosen for the centre and the smallest for the ends. When placed before one this arrangement lay diagonally on the plate and was a pleasant change from the ordinary bed of green, with the fruit arranged in its centre.

A tea room is also serving a pretty pear salad, using a half head of lettuce, with the smallest leaves removed, as a receptacle for balls scooped from a ripe pear, using a French vegetable scoop for the purpose. Over the pear is sprinkled finely chopped English walnuts and the usual French dressing is served.

One of the prettiest arrangements of pear salad is to allow half a large pear for each portion. Peel, halve and core the pears and drop into ice water with lemon juice to prevent the pulp from discoloring. When serving fill the cavity left by the core with chopped nuts and place on a bed of lettuce.

With a little care a medium sized pear can be prepared for individual service so that though the core has been removed the fruit appears to have been untouched. Peel each pear carefully, leaving the surface as even as possible. Cut a slice from the blossom end and insert a sharp circular corer far enough to remove all seeds, but without injuring the stem end of the fruit. Immerse in ice water until needed.

To serve place each pear upright on a bed of lettuce, trimming the stems and scraping free from any discoloration where necessary. The cavity left in the centre can be filled or not as preferred. This makes a pretty appearance on the table, the fruit looking so perfect that the absence of the core is a surprise.

Half of a large, handsome pear can be used as a shell in which to serve the pulp diced and mixed with the French dressing. Cut each pear in half lengthwise and remove the greater part of the pulp, leaving a sufficient margin to prevent the shell from caving in. Use additional fruit if necessary so as to keep the diced pulp a little above the level of the halved fruit. If the fruit is small serve two halves to each portion.

Pears carefully selected for their beautifully tinted exterior can be used for salad cups, the stem end being temporarily removed and the pulp cut out. When serving fill with the dressed cubes of pear and replace the section cut from the top so that the pear presents a perfect appearance. The little cover can be easily lifted by its stem when the salad is to be eaten.

## BISCUIT NOVELTIES.

FOR the automobile luncheon hamper or the afternoon tea table many delicious morsels can be prepared with the simplest of biscuit dough as a foundation. Any good recipe can be followed up to the point where the dough is ready for shaping, when originality steps in and suggests this or that change from the usual tea biscuit shape.

For instance, roll the dough as thin as for a cookie and stamp out pieces with an oval cutter. On each oval spread a little softened jelly or jam,

leaving a dry margin all around. Roll the dough from end to end, enclosing the jelly filling. Pinch the lapped end, and when putting them in the baking tin see that all the lapped sides are underneath, so that the pressure against the pan will keep the little rolls from opening. They should not be more than four inches long and should be baked until slightly brown.

With this idea as a basis any number of variations are easily worked out. Anything in the way of flaked smoked fish, sardine paste, finely chopped chicken or minced cold meat will make a suitable filling for these little rolls, which may be served hot or cold, as preferred. Made in a little larger size, filled with preserved or fresh fruit and served with a hot fruit sauce, they make attractive individual puddings, appropriate for a simple home meal.

Somewhat on the style of patty shells are the cases made from biscuit dough which are so convenient for the serving of individual portions of salad from a luncheon hamper. The cases should be carried separately from the salad and not filled until serving time, avoiding any possibility of the delicate biscuit becoming moist with salad dressing.

After cutting thin rounds of the dough, cover each one with a second thin layer of dough cut like a ring. This is easily done by using the same cutter for both and removing the inner portion of one with a smaller round cutter. Bake until thoroughly browned, then these do not call for the softness of the usual tea biscuit, but should be more like bits of pastry.

These cases are invaluable for outdoor meals and they may be filled with anything available and used for the salad or sweet course, according to what is served within them. For an automobile luncheon, where no regular method of passing individual portions. By cutting the dough with a larger cutter, thus providing a more generous receptacle, and filling the shell with meat or hard boiled eggs, in combination with lettuce or celery, the main part of the outdoor luncheon can be easily and daintily served.

For the afternoon tea table nothing is more welcome than tiny tea biscuits prepared with the oven and with some bit of novelty added in the cavity hollowed out from the upper crust. A

sharp edged apple corer does this work neatly and leaves a little well of just the right size to hold a spoonful of jam or rich marmalade. A little cream cheese put in first, then a little jam and another bit of cheese, makes a combination particularly delicious. Where men are to be present at tea time crisp bacon in fine dice makes a filling sure to be appreciated.

Another appetizing variation possible with the same dough is to cut it in small, thin triangles. In the centre of half the pieces place a spoonful of the filling used for Banbury tarts. Cover with the other triangle and pinch the edges all around. Throw into hot fat and fry like crullers. Dry on blotting paper and roll in sugar. These must be very small and dainty if for the tea table. They may be served either hot or cold.

## CROCHETED RAFFIA CAPS.

ANY girl who can crochet so simple a thing as a table mat will have no trouble in making for herself one of the crocheted raffia caps which are so practical for the bathing beach or the long automobile trip. The raffia is crocheted along exactly the same lines as a table mat, starting with a centre wheel or star design, around which is crocheted a loose, open pattern in lattice work or shell stitch. When the circle is large enough to be drawn up into a cap the circumference is finished with a shallow scallop, above which is run a ribbon to draw the cap to the proper head size, much like a boudoir cap.

Such caps are especially suited to wear on the beach after the bath, as they confine the hair slightly, after the fashion of a big, loose net, and at the same time allow the hair to receive the full benefit of the sun and air, so that it dries quickly and satisfactorily.

Another raffia cap is crocheted along the lines of a baby's bonnet, keeping close to the hair line from ear to ear, while at the back the hair hangs entirely loose. Caps of this sort reach to the nape of the neck, leaving the hair entirely unconfined below, a style particularly becoming to young girls with long, handsome locks.

If intended for use over wet hair, the raffia for the cap must be of the natural color, and the cap must be tucked into a coat pocket at the

Flat Brimmed Picture Hats Expected Expected to Retain Their Popularity All Winter—Smart Parisiennes Like the Mask Veil

color, for the brilliantly dyed raffias, while more attractive to look at, have a way of shedding their color when wet, which puts them on the prohibited list. For giving the hair a sun bath, large nets of raffia allow the hair to be thoroughly exposed and yet prevent its being tangled by the breeze. For the sun bath the raffia cap or net can be chosen of bright orange or rose color, making a becoming bit of color for wear with a dark bathing suit. The caps are so soft that the wearer can lie on the sand and forget that she has anything on her head.

For long automobile trips, where comfort rather than appearance must be considered, raffia caps lined with soft china silk are an ideal head covering. They are so pliable that they can

ing the addition of the acid fruits an improvement.

Grapes of all the varieties are now coming in, but later they reach a more perfect flavor. No method of serving grapes has ever been discovered better than on their original bunches, picked free of decayed twigs or any fruit which may be bruised. Of course they add a decided improvement to salads, the imported black grapes being very desirable for this purpose. They should be freed from their pits in all cases.

Jellied fruit is one of the easiest desserts to achieve in these days of miraculous jelly powders of beautiful tints. The jelly should be allowed to thicken to a half way point before the fruit is added, which will prevent it from sinking to the bottom of the mould. Each piece of fruit should be dropped in separately and lightly so that it holds a distinct place of its own, as the appearance of these glittering mounds of color is half their charm.

There are a number of combinations in which jelly may be used to advantage. A very fancy and easily made dish calls for one quart of jelly, three cups of white blanc mange, nine empty egg shells, the fresh rind of two oranges and a cup of sugar.

Cut the rind from the oranges in long narrow strips and stew these gently in water until they are quite tender. Then add a cup of sugar and simmer the peels for fifteen minutes. Place them on a dish to cool, handling carefully to avoid breaking. Preserved orange peel will answer.

The blanc mange should be made the day before the dish is required and the egg shells filled with the mixture. It can be made from sago, tapioca, cornstarch, farina, arrowroot or gelatine, flavored as desired, the almond flavoring being excellent for use with fruit jellies or cakes or for the egg shell dessert which is called birds' nests.

The original contents of the egg are poured out through a small hole dime size in the shells, which are then washed well with very clear cold water. The blanc mange is then poured in and the shells set in a pan of flour or meal that will hold them upright, so they will not be jarred or overturned.

For serving there should be glass dishes partly filled with jelly. The shells should be carefully broken away from the blanc mange for which they have acted as moulds and the ovals are then placed upon the jelly, which must be firm enough to hold them. Pile them in very neatly and lay the orange peelings, which are to stimulate straw, over and around these egg shapes. Then fill the dish up with additional jelly, covering the orange skins. Put the jelly in a refrigerator to grow cold and quite firm; then turn out on a flat dish of silver or glass.

This is a very old fashioned dessert of the kind our grandmothers delighted to make. There are plenty of moulds nowadays which will do away with the using of the real egg shells, but the old time cooks will not admit that these artificial means will produce the same result as to either flavor or appearance.

Orange baskets are also an old but always pretty way in which to serve this fruit. The interior of the orange is cut out without injuring the structure and firmness of the peel, which is trimmed away only in two portions, simulating a basket, the handle formed of the peel. The baskets are then filled with orange or lemon jelly or with the fruit or with salad as desired. They are sent to the table on individual plates with a lace paper dolly beneath each one.

Preserved ginger is an excellent dainty for the summer table, for it is a fine hot weather tonic, good for the digestive organs and a provoker of appetite. It can be bought already prepared from confectioners and grocers, but old time cooks still cling to the idea that the home made sort is the best. The time taken for these home preparations is the main argument against them with busy persons.

The roots of the fresh green ginger are pared and placed in cold water for about ten minutes; then boiled in three waters, changing the hot for the cold each time, until the ginger becomes tender. Then drain it and place it once more in cold water.

To make the syrup allow a pound and a quarter of sugar for each pound of ginger and a cup of water for each pound of sugar. Boil and skim until no more scum rises to the surface. When the syrup is cold wipe the ginger dry and drop it in. Let it stand twenty-four hours. Drain it and heat the syrup again; then add the ginger while the liquid is warm. After two days reboil the syrup and pour it scalding hot over the ginger. In about a week repeat the process, and the ginger is ready in ten days it will be ready for use.

Cold custard is one of the best foods in warm weather, absolutely delicate in every way, yet as nourishing as most meats. Custards may be flavored with almonds to great advantage and coffee and chocolate can also be used in their preparation.

Wonderfully effective dishes combining jellies of the different colors and flavors can be made with custard from the extremely simple recipes that come with the various gelatine powders. Velvet creams and snow sauces flavored with brandy and wine are added to these, making ideal foods that are much better than meats and heavy dishes in July and August.

Rear Admiral Cameron McLae Winslow, one of those now in command in Mexican waters, is said to be the wealthiest man in the navy. He is a position where he can work or not work as he pleases and avoid the hazards and annoyances of wars and near wars. If he wished to cruise the high seas he could do so in a private yacht instead of on a man-of-war.

Winslow is wealthy in consequence of his marriage with a member of the Havemeyer family. Now, as a rule, when a naval officer makes the kind of marriage that Winslow did the first thing he does is to prepare his papers for resignation. He no longer has the same interest in holding a position where he may be called upon to let men shoot at him.

Just because Winslow is the kind of person he is, the fact of having a vast tonnage of money at his disposal never caused him to give the slightest thought to changing his mode of life.



Parisian toque worn by the Duquesa de Arion. The model is in black velvet, with a single rose of great beauty placed carelessly at one side.